## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name		La Progresena MT#1213 Type of Establishment O Permanent XMobile										Ż								
Address			3741 Nolensville Pk Type of Establishment O Permanent Mobile O Temporary O Seasonal																	
City			Nashville		Time in	11	:0	0 A	M	41		а ть	<b>50 0</b>	, ,						
,	- 10				Nashville         Time in         11:00 AM         AM / PM         Time out         11:40 AM         AM / PM           05/14/2024         Establishment #         605324618         Embargoed         0         0															
Inspe Purps					Consultation/Other															
					01	\$122	03			04	20011001	ary					Number of St	nate		
10.00	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																			
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
	(Mark designated compliance status (IN, OUT, NA, NO) for each sumbared Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.) IN-in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																			
IN-	n ca	ompli	ance			e NA=not applicable liance Status	NO=not observe	d COS	R		S=cor	recte	d on-si	ite duri	ng ins	Compliance Status		n) COS	R	WT
$\rightarrow$	-	ουτ	NA	NO		Supervision			_			IN	оυт	NA	NO	Coolding and Robesting of Time/Te Control For Safety (TCS) Fe				
	×	0			performs duties	esent, demonstrates i	nowledge, and	0	0	5		12		0		Proper cooking time and temperatures		8	<u> </u>	5
2			NA	NO		Employee Health od employee awaren	ess; reporting	0	0		17	0	0			Proper reheating procedures for hot holdin Ceeling and Holding, Date Marking,		0	0	_
$ \rightarrow $	R	0			Proper use of restric			0	0	°		IN	OUT		NO	a Public Health Control	-		_	
4	K	0	NA		Proper eating, tastin	d Hygienic Practice g. drinking, or tobacc	o use		0	5	18 19	12	0			Proper cooling time and temperature Proper hot holding temperatures		0	0	
	N		NA	NO	Preventin	yes, nose, and mouth g Contamination b		0		-		20	00	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_		0	0	0	Hands clean and pro No bare hand contain	operly washed ct with ready-to-eat fo	ods or approved	0	0 0	5	<b>22</b>	0	0	×	0	Time as a public health control: procedure	s and records	0	0	
8	5	23		-	alternate procedures Handwashing sinks	s followed properly supplied and	accessible		0	2	23	IN O	OUT O	NA	NO	Consumer Advisory Consumer advisory provided for raw and a	undercooked	0	0	_
	N	ол О	NA	NO	Food obtained from	Approved Source approved source		0	0	_	23	IN	OUT		NO	food Highly Susceptible Populat	lons	-	9	-
	5	00	0	×	Food received at pro	oper temperature ion, safe, and unadult	erated	0		5	24	0	0	×		Pasteurized foods used; prohibited foods r	not offered	0	0	5
	ົ	ō	X	0	~ ~	ailable: shell stock ta		0	o			IN	OUT	NA	NO	Chemicals				
13 (				NO		ion from Contamin	ation	0	0	4	25	0 13	0	X		Food additives: approved and properly use Toxic substances properly identified, store		8	읽	5
14 2					Food-contact surface	es: cleaned and sanit			ŏ					NA	10000	Conformance with Approved Pr	ocedures	<u> </u>	<u> </u>	
15 }	8	0			Proper disposition of served	f unsafe food, returne	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Goo	d Retail Practice	s are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
										ET/AI			TCES	;						
	_			00		iance Status	COS=corre		R R		inspe	ction			_	R-repeat (violation of the same Compliance Status		cos	R	WT
28	_	OUT	Past	eurize	Safe Fe ed eggs used where r	equired		0	0	1	4		υτ Ο <sup>Fi</sup>	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	/ designed,	0	0	
29 30	_	0	Wate	er and	lice from approved s		5	00	0	2	$\vdash$	+	- 00			and used		$\rightarrow$	$\rightarrow$	-
		OUT			Food Tem	perature Control					4		_			g facilities, installed, maintained, used, test tact surfaces clean	t strips		0	1
31		0	cont	rol	-	adequate equipment f	or temperature	0	0	2		0	UT			Physical Facilities				_
32	_				properly cooked for I thawing methods use			8	0	1	4	_	_			water available; adequate pressure italied; proper backflow devices		8	윙	2
34	_	O OUT	Ther	mome	eters provided and ac Food	courate		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned			0	2
35	-		Food	i prop		container; required re	cords available	0	0	1	5	_	_			use properly disposed; facilities maintained		_	ō	1
	-	OUT		_		Food Contaminati	on	-			5	-	-			ities installed, maintained, and clean		_	<u> </u>	1
36	+	-			dents, and animals n			0	0	2	5	-	-	dequa	de ve	ntilation and lighting; designated areas use	ka	0	<u> </u>	1
37	_				ation prevented durin	g food preparation, st	orage & display	0	0	1	54	-	UT	uncont	0.050	Administrative items		0		
39		XX.	Wipi	ng cio	ths; properly used an	nd stored		0	0		5		_		-	nit posted inspection posted		0	0	0
40	_	O OUT	Was	hing f	ruits and vegetables Proper I	Use of Utensils		0	0	1	H					Compliance Status Non-Smokers Protection A		YES	NO	WT
41 42	_				nsils; properly stored quipment and linens;	properly stored, drie	1 handled	00	0		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
	43     O     Single-use/single-service articles; properly stored, used     O     O     1       44     O     Gloves used properly     O     O     1																			
Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																				
service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. Tube, actions 43-47-703, 68-14-708, 68-14-708, 68-14-709, 68-14-715																				
C about	2			7.4	H	-190, 00-191700, 00-1917	05/1			4	-	-1			Λ	Michael		E /1	A / ^	024
Sign	atur	e of	Pers	onin	Charge		1/50	.4/Z	-	+ Date	Sic	inah	re of	Envire	n I	I I CharL Intal Health Specialist		5/1/		Date
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																			
PH-22	14-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. RDA 629																			

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 62
(100 (100) (100)	Please call (	) 6153405620	to sign-up for a class.	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: La Progresena MT#1213 Establishment Number #: 605324618

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
3 compartment sink	QA										

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	38				
Reach in cooler	36				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw tilapia fish in prep cooler	Cold Holding	40
Mozzarella cheese in prep cooler	Cold Holding	40
Cooked chicken in prep cooler	Cold Holding	40
Milk in reach in cooler	Cold Holding	39
Hot dog in reach in cooler	Cold Holding	38
Pico de gallo in reach in cooler	Cold Holding	37
Mozzarella cheese with beans in reach in cooler	Cold Holding	41
Refried beans on stove	Hot Holding	145
Beef	Cooking	160

Observed Vio	olations
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Total # 3

Repeated # ()

8: Kitchen utensils stored on the hand sink. CA trained and moved.

13: Raw tilapia fish stored above ready to eat vegetables in prep cooler. CA trained and moved.

39: Wet wiping cloth stored on the prep table.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: La Progresena MT#1213

Establishment Number : 605324618

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee health policy is available.

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See source

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: 58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

# Establishment Information Establishment Name: La Progresena MT#1213 Establishment Number : 605324618

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information Establishment Name: La Progresena MT#1213 Establishment Number #: 605324618

Sources			
Source Type:	Food	Source:	Restaurant depot and Sams club
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments